USDA

United States Department of Agriculture

Food Safety and
Inspection Service

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MAR 03 2016

Dr. Bi Kexin, Deputy Director General
Import and Export Food Safety Bureau
General Administration of Quality Supervision,
Inspection and Quarantine
No. 9 Madian East Road, Haidian District
Beijing, 100088
The People's Republic of China

Dear Dr. Bi,

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the People's Republic of China's (PRC) poultry inspection systems for both processed and slaughtered poultry from May 8 through May 28, 2015. Enclosed are copies of the final audit reports of each audit. The comments received from the People's Republic of China are included as an attachment and appendix to the respective processed and slaughter poultry reports.

As stated in the final audit report for the poultry slaughter inspection system, FSIS now will recommend moving forward with the rulemaking process for poultry slaughter system equivalence and the issuance of a proposed rule.

If you have any questions regarding FSIS reports for the processed and slaughtered poultry or require additional information, please contact Jane Doherty, International Coordination Executive, by email at Jane.Doherty@fsis.usda.gov.

Sincerely,

Alfred V. Almanza
Deputy Under Secretary, Office of Food Safety
Acting Administrator, FSIS

Enclosure

FINAL REPORT OF AN AUDIT CONDUCTED IN THE PEOPLES'S REPUBLIC OF CHINA MAY 8 TO MAY 28, 2015

EVALUATING THE FOOD SAFETY SYSTEMS GOVERNING PRODUCTION OF PROCESSED POULTRY PRODUCTS EXPORTED TO THE UNITED STATES OF AMERICA

December 7, 2015

Food Safety and Inspection Service
United States Department of Agriculture

Executive Summary

This report describes the outcome of an on-site equivalence verification audit conducted by the Food Safety and Inspection Service (FSIS) from May 8 to May 28, 2015. The purpose of the audit was to determine whether the People's Republic of China's food safety system governing processed poultry products remains equivalent to that of the United States, with the ability to export products that are safe, wholesome, unadulterated, and accurately labeled and packaged. The People's Republic of China (PRC), although eligible to export processed poultry products derived from FSIS approved sources, currently has not exported any such products to the United States.

The audit focused on the ability of the Central Competent Authority (CCA), the General Administration for Quality and Safety Inspection and Quarantine (AQSIQ), to effectively administer its processed poultry inspection system. FSIS's determinations concerning the effectiveness of the inspection system focused on the performance of its six equivalence components: (1) Government Oversight (Organization & Administration); (2) Statutory Authority and Food Safety Regulations (Inspection System Operations and Product Standards); (3) Sanitation; (4) Hazard Analysis and Critical Control Points (HACCP) Systems; (5) Government Chemical Residue Control Programs; and (6) Government Microbiological Testing Programs.

The FSIS auditors evaluated the administrative functions of the Shandong and Anhui provincial China Quarantine and Inspection (CIQ) offices and four local inspection offices, as well as operations at three processing establishments that, at the time of the audit, had been certified by PRC as eligible to export to the United States located in the Shandong province and a new slaughter/processing facility located in the Anhui province. Additionally, FSIS audited the functions of one microbiology laboratory located in the Shandong province and one chemical residue laboratory in the Anhui province to verify their ability to provide adequate technical support to the inspection system.

Although no processed poultry products have been exported to the United States from the People's Republic of China's certified establishments, the auditors confirmed that the inspection workforce has continued to gain greater knowledge of United States food safety requirements, as the CCA has revised the inspection manuals and provided inspection officials with periodic training on verification of food safety systems methodology. The results of the on-site evaluation of the performance of the six components of the processed poultry inspection system of the PRC demonstrate that China continues to meet FSIS's equivalence criteria.

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I. INTRODUCTION

The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) conducted an on-site audit of the People's Republic of China (PRC) processed poultry inspection system from May 8 to May 28, 2015. The audit began with an entrance meeting held on May 8, 2015, in Beijing, China with the participation of representatives from the Central Competent Authority (CCA) – Administration of Quality and Supervision and Inspection Quarantine (AQSIQ); China's National Accreditation Service for Conformity Assessment (CNCA); representatives from China's Inspection and Quarantine (CIQ) from the Shandong and Anhui provinces; and the FSIS auditors.

II. AUDIT OBJECTIVE, SCOPE, AND METHODOLOGY

This was a routine ongoing equivalence verification audit that had as its objective to verify that the PRC's food safety system governing processed poultry production for export to the United States remains equivalent to FSIS, with the ability to ensure production of processed poultry products which are safe, wholesome, unadulterated, and correctly labeled and packaged.

In pursuit of this objective, FSIS reviewed past on-site audit reports and additional information provided by the CCA, related to the corrective actions that had been implemented to address audit findings reported in 2013, and the current list of PRC's establishments certified to export processed poultry products to the United States.

The FSIS auditors were accompanied throughout the entire audit by government officials from the provincial and local CIQ offices. Determinations concerning program effectiveness focused on performance within the following six equivalence components upon which system equivalence is based: (1) Government Oversight (Organization & Administration); (2) Statutory Authority and Food Safety Regulations (Inspection System Operations and Product Standards); (3) Sanitation; (4) Hazard Analysis and Critical Control Points (HACCP) Systems; (5) Government Chemical Residue Control Programs; and (6) Government Microbiological Testing Programs.

Administrative functions were reviewed at the Shandong and Anhui provincial CIQ offices and four local inspection offices. At these sites, the FSIS auditors evaluated the implementation of management control systems in place which ensure that the system of inspection, verification, and enforcement is implemented as intended.

The CCA presented for audit four establishments that, at the time of the audit, had been certified to export to the United States, including one that processes chicken only, one that processes chicken and duck and one that processes duck products in the Shandong province, and one that processes chickens only in the Anhui province. At those establishments, the FSIS auditors paid particular attention to the extent to which industry and government interact to control hazards and prevent non-compliances that threaten food safety, with an emphasis on the CCA's ability to provide oversight through supervisory reviews conducted in accordance with 9 CFR 381.196.

Additionally, one microbiology laboratory located in the Shandong province and one chemical residue laboratory in the Anhui province were audited to verify their ability to provide adequate technical support to the inspection system.

Competent Authority Visits		#	Locations
Competent Authority	Central	1	Administration of Quality and Supervision and Inspection Quarantine /Beijing
	Provincial	2	China Inspection and Quarantine/Qingdao, Shandong province China Inspection and Quarantine/Hefei, Anhui Province
Laboratories		2	Provincial government microbiology laboratory Qingdao, Shandong Provincial government residue laboratory Hefei, Anhui
Establishments • Poultry Processing		4	3700/03409- Processed Poultry (Chicken and duck)/ Shandong province 3700/03435- Processed Poultry (Duck)/ Shandong province 3700/03447- Processed Poultry(Chicken)/ Shandong province 3400/03045- Processed Poultry (Chicken)/ Anhui Province

The audit was undertaken under the specific provisions of United States' laws and regulations, in particular:

- The Poultry Products Inspection Act (21 U.S.C. 451 et seq.), and
- The Food Safety and Inspection Service Regulations for Imported Poultry (9 CFR Part 381, Subpart T).

The audit standards applied during the review of the PRC's processing inspection system for poultry products included all applicable legislation originally determined by FSIS as equivalent as part of the initial review process.

III. BACKGROUND

The PRC is eligible to export processed poultry products derived from FSIS approved sources. From the time of reinstatement of eligibility in August 2013, to May 2015, however, the certified establishments have not exported processed poultry products to the United States.

The FSIS final audit reports for China's food safety system are available on the FSIS' website at: http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/importing-products/eligible-countries-products-foreign-establishments/foreign-audit-reports

IV. COMPONENT ONE: GOVERNMENT OVERSIGHT (ORGANIZATION AND ADMINISTRATION)

The first of the six equivalence components that the auditors reviewed was Government Oversight. FSIS import regulations require an equivalent foreign inspection system to be organized by the national government in such manner to provide ultimate control and supervision over all official inspection activities; ensure that the enforcement of requisite laws is uniform; provide sufficient administrative technical support; and assign competent qualified inspection personnel at establishments where products are prepared for export to the United States.

The auditors verified that AQSIQ, serving as the CCA, has the authority to administer the poultry processing inspection system for exports. The CCA ensures the safety of food products for export, promulgates regulations on food inspection, and has sole authority to enforce the laws and regulations governing the production of processed poultry for export. Registration and certification of import/export food producing establishments is conducted by two major bureaus of the CCA: the Certification and Accreditation Administration (CNCA) and the Entry-Exit Food Safety Bureau (FSB). These agencies verify that establishments fulfill official requirements before receiving certification to export.

The China National Accreditation Service for Conformity Assessment (CNAS), an agency of the CNCA, ensures that the laboratories of the system meet the requirements for laboratory quality systems in accordance with ISO 17025 standard. In addition, CIQ personnel implement CCA issued standards uniformly throughout all provinces in the PRC to regulate the production of processed poultry and to inspect animal products at certified establishments. This organizational structure for the delegation of authorities has not changed since the 2013 audit.

FSIS auditors verified that CIQ employees conduct inspection and verification activities at the processing establishments audited. In the 2013 audit, the CCA identified four establishments in the Shandong province as eligible to export processed poultry products to the United States. However, in 2015, the CCA presented for the audit a list of establishments that included three located in the Shandong province and an a recently added certified processing establishment located in the Anhui province.

The CCA informed the FSIS auditors that it had maintained its inspection manuals to ensure uniformity of implementation of regulatory oversight. Shandong CIQ officials have received training on the manuals as they have been revised. Furthermore, upon the system adding one more processed poultry establishment from the Anhui province, the CIQ authorities from both the Shandong and Anhui provinces, jointly trained the inspectors stationed at the newly certified establishment on the United States food safety standards and requirements.

The FSIS auditors conducted interviews and observations at the audited establishments and confirmed that supervisory and in-plant CIQ officials possess the knowledge required to evaluate the establishments' compliance with regulatory requirements that apply to HACCP systems, sanitation programs, and control and prevention of microbial contamination for Ready-to-Eat (RTE) products. The FSIS auditors confirmed that CIQ personnel have been trained on the

fundamentals of the aforementioned inspection activities, and that they have the ability to evaluate written HACCP and sanitation programs maintained by the establishments, including verification of the adequacy of prevention and control of microbiological hazards for RTE products. FSIS auditors reviewed records and observed the functions of CIQ personnel stationed at the certified establishments in both provinces and confirmed that they conduct verification and inspection in a uniform manner, and that they are knowledgeable about United States requirements.

During the verification activities, FSIS confirmed that CIQ supervisory personnel conduct and document periodic evaluations of employee performance. The auditors reviewed supervisory records and interviewed supervisors to assess the procedures used to evaluate employee performance. The auditors concluded that supervisors have the ability to effectively assess an inspector's knowledge, skills, and ability to perform inspection activities.

Based on the results of this audit, FSIS concludes that that the CCA has continued to improve the skills and abilities of inspection personnel. Government inspectors receive training on how to conduct inspection and verification activities. Furthermore, the CCA has continued to develop its inspection manuals and ensures that they are uniformly implemented in all establishments certified to export processed poultry products to the United States.

V. COMPONENT TWO: STATUTORY AUTHORITY AND FOOD SAFETY REGULATIONS (INSPECTION SYSTEM OPERATION AND PRODUCT STANDARDS)

The second of six equivalence components that the FSIS auditors reviewed was Statutory Authority and Food Safety Regulations. This component pertains to the legal authority and regulatory framework utilized by the CCA to impose requirements equivalent to those governing the system of processed poultry inspection organized and maintained in the United States. The system is to provide for controls over establishment construction, facilities, and equipment; daily inspection; and periodic supervisory visits to official establishments. There are no regulatory changes associated with the export meat products in the United States since the last audit that would have required changes by the CCA.

The CCA provides regulatory requirements for establishments engaged in the production of processed poultry products for export to the United States. The regulations of the Chinese processed poultry inspection system require that establishments certified to export their products meet national food safety laws and meet the food safety requirements of the importing country. In accordance with that rule, establishments certified to export processed poultry products to the United States must be provided with daily inspection on each production shift; must meet requirements that apply to construction and maintenance of the facilities, sanitation programs, and HACCP systems; must maintain control over inedible and condemned materials; and must be subjected to periodic supervisory reviews.

FSIS auditors interviewed supervisory and in-plant CIQ personnel to verify their knowledge of United States requirements, CCA regulations, and the contents of the revised inspection manuals issued by the CCA. The auditors also observed in-plant CIQ inspectors as they performed their

assigned duties related to the verification of the adequacy of the establishments' HACCP and operational sanitation programs. FSIS auditors concluded that supervisory and in-plant officials are knowledgeable of the food safety regulations of the PRC and their responsibilities as CIQ officials, and that they have the competency to enforce United States requirements.

VI. COMPONENT THREE: SANITATION

The third of the six equivalence components that the FSIS auditor reviewed was Sanitation. To be considered equivalent to FSIS's program, the CCA is to provide general requirements for sanitation, sanitary handling of products, and development and implementation of sanitation standard operating procedures (SSOP).

The FSIS auditors reviewed legislation, regulations, and official instructions issued by the CCA and confirmed that inspection officials exercise their legal authority to require establishments to develop, implement, and maintain sanitation programs to ensure sanitary handling of products and to prevent direct product contamination. The auditors found that the processing establishments implement very strict controls to maintain sanitary conditions in the production areas, storage rooms, and surroundings areas.

In accordance with equivalent regulatory requirements, the establishments have developed written SSOPs that they implement on a daily basis to ensure that the facilities are cleaned and sanitized prior to operations, and that production activities are conducted in a manner that prevents direct product contamination.

FSIS auditors observed inspection officials as they conducted verification and inspection activities as part of the monitoring of the adequacy of the establishments' sanitation programs. The observations revealed consistency in the manner in which the inspectors at different stations prepared their equipment and inspection forms before beginning the daily evaluation of the establishments' sanitation programs. In addition, the FSIS auditors observed that the inspectors consistently applied standards provided in the inspection manuals when inspecting product contact surfaces and other environmental surfaces, rejecting equipment and production areas when found unacceptable, in a manner that is consistent with current inspection practices observed in the United States.

Since all processing establishments in the system produce ready-to-eat poultry (RTE) products, the FSIS auditors focused on the evaluation of the sanitation procedures that the establishments implement in the post-lethality areas where RTE products are exposed to the environment.

The CCA has issued specific instructions to establishments and inspection personnel that prescribe required controls and verification activities that are to be implemented at establishments that produce RTE poultry products for export to the United States. Documents reviewed and observations made in the RTE handling rooms demonstrate that the establishments maintain high sanitary standards that include strict separation of production areas, personnel, equipment, and tools and sampling of direct product contact surfaces and environmental surfaces to verify the adequacy of their sanitation programs.

The FSIS auditors found only minor deficiencies related to surfaces on pieces of equipment that the establishments promptly corrected. The FSIS auditors verified that establishments and inspection personnel identify, document, and correct sanitation deficiencies noted during pre-operational and operational sanitation inspection. The observations of the facilities, sanitary controls, and operational activities revealed that the establishments' written sanitation programs are being implemented, the facilities are well maintained and in good repair, and sanitary controls are effectively implemented to prevent the development of insanitary conditions.

VII. COMPONENT FOUR: HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

The fourth of the six equivalence components reviewed by FSIS was HACCP systems. The inspection system must require that each official establishment develop, implement, and maintain a HACCP program.

FSIS auditors verified that the regulatory requirement issued by the CCA that require each official establishment to develop, implement, and maintain a HACCP program, remains in place. The auditors evaluated the design and implementation of HACCP programs at four certified processing establishments and verified that inspection personnel exert their legal authority by requiring operators to comply with equivalent HACCP system rules.

The FSIS auditors, with the representatives of the CCA and local inspection officials, conducted a joint verification of the adequacy of the design and implementation of the HACCP programs in place at four processing establishments. The CCA has issued inspection manuals that inspection officials in both provinces are to utilize to enforce equivalent requirements related to HACCP systems. Processed poultry establishments are required to recognize in their hazard analysis *Listeria monocytogenes (Lm)* and *Salmonella* as biological hazards reasonably likely to occur in the post-lethality processing environment and to conduct a hazard analysis for received raw products and non-food materials. In addition, establishments are to specifically address spore-forming pathogens recognized as biological hazards in cooked poultry products that undergo stabilization after a lethality treatment.

The FSIS auditors conducted on-site observations and verified that CIQ in-plant inspectors regularly evaluate the food safety programs included in the establishments HACCP systems. The review demonstrated that in-plant officials verify that the certified establishments have included in their product process flow-charts all steps in their processes.

Consistently, each step in each process is included in the hazard analysis conducted by the establishments. Documents evaluated by FSIS at the processing establishments show that inspection personnel verify that in accordance with Chinese government food safety requirements, the establishments have developed HACCP plans that include critical control points (CCP) for the temperature of products during cooking and stabilization. Furthermore, the documents that the auditors reviewed showed that establishments and inspection officials maintain records that adequately document the results of daily monitoring of the implementation of HACCP plans.

The CCA also requires that the hazard analysis conducted by establishments recognize chemical residues as potential hazards. The records maintained by establishment personnel document monitoring and verification activities associated with the receipt of raw products and show that establishments implement a pre-requisite program for receiving raw materials. Raw poultry must be accompanied by a certificate attesting that it originated from an approved source plant because the CCA prohibits the acceptance of raw poultry from slaughter establishments that have not been approved to supply their products to certified establishments.

Based on the observations, interviews, and review of documents, FSIS concludes that the HACCP component of the PRC's processed poultry inspection system requires that certified establishments implement food safety programs as part of their HACCP systems. Furthermore, CIQ in-plant officials enforce the equivalent requirements and verify adequate implementation of corrective actions.

VIII. COMPONENT FIVE: GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

The fifth of the six equivalence components reviewed by FSIS was Chemical Residue Testing Programs. The inspection system must have a chemical residue control program that is organized and administered by the national government that includes random sampling of internal organs, muscle, and fat of carcasses for detection of chemical residues that have been identified by the exporting country's meat and poultry inspection authorities or by FSIS as potential contaminants, as well as methods to deter recurrence of chemical residue violations.

Because residue control is really dealt with as part of the poultry slaughter inspection system, and the poultry processed under the current equivalence determination must have been slaughtered in an equivalent country, the auditors conducted only a limited review of this component. The auditors determined that the CCA has mechanisms in place that would be enforced by in-plant inspection personnel to ensure that establishments certified to export processed poultry to the United States obtain their raw poultry product from United States approved sources. The FSIS auditors also interviewed CIQ supervisory and in-plant officials to verify that they possessed a good understanding of their role as government authority representatives within the national residue control program and the responsibilities that they were to discharge once exports to the United States begin.

IX. COMPONENT SIX: GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

The last equivalence component that the FSIS auditor reviewed was government Microbiological Testing Programs. The system is to implement certain sampling and testing programs to ensure that poultry products produced for export to the United States are safe and wholesome.

Both the CCA and the establishments certified for export to the United States are to employ sanitary control measures to prevent adulteration of both post-lethality exposed and non-exposed Ready-to-Eat (RTE) products by *Listeria monocytogenes* (*Lm*) and *Salmonella spp.* Furthermore, the CCA must conduct verification sampling and testing for *Lm*, and *Salmonella*

spp. in post-lethality exposed RTE products, product contact surfaces, and environmental surface samples, to verify that an establishment's control measures are effective in controlling these pathogens.

The CCA has developed a Microorganism Monitoring Program for Export Poultry Products (MMPEPP) manual, which specifically describes the procedures and methodology to be used by inspection officials, laboratories and establishments to monitor pathogens of food safety importance in the processing environment.

The CCA has also issued food safety regulations that specifically require establishments to recognize *Lm* and *Salmonella* as pathogens of concern to be prevented or controlled in the production processes that include a lethality treatment step. The CCA requirement stipulates a zero tolerance for the presence of *Lm* and *Salmonella* in RTE cooked poultry products for export to the United States. The regulatory requirements also mandate that all certified processed poultry establishments implement controls for *Lm* in products and in the processing environment. It further specifies the analytical method and sample size to be used by the laboratories conducting microbiological analysis of products for either pathogen.

FSIS auditors interviewed CIQ officials at the provincial and local offices and personnel at the microbiology laboratory in the Shandong province to determine the level of knowledge that they possess on the protocols to be followed to conduct verification sampling to detect *Lm* in product, and on product contact surfaces and the environment at establishments certified to export RTE products to the United States. The officials demonstrated a sound knowledge of the instructions contained in the microbiological sampling manual and their responsibility to verify that establishments develop and implement verification sampling programs. The FSIS auditors confirmed that inspection officials also conduct verification of the adequacy of controls, and that official sampling of finished product for *Lm* occurs on a monthly basis.

All sampling protocols include test and hold measures. If a positive sample were found, either by government testing or by establishment testing, the CCA would initiate additional testing of food contact and environmental surfaces. Product that tests positive would not be eligible for export and would be under CIQ control either to be destroyed or reprocessed. Subsequently, the CCA would require the establishment to initiate intensive cleaning and sanitizing of the environment and food contact surfaces. CIQ officials would also conduct an in-depth verification assessment of the design and implementation of the food safety programs of the HACCP system and would sample product, product contact surfaces and post lethality environment of the establishment which yielded positive test results.

Records reviewed by the FSIS auditors at the four certified establishments audited in the Shandong and Anhui provinces demonstrate that the establishments are implementing their sampling and testing programs to verify that *Lm* and *Salmonella* are being effectively controlled in their processes, and that these programs are being administered effectively. Normal product sample testing conducted by the government or the establishment has not yielded any positive results from the four establishments.

The evaluation of this component also included a visit to the microbiology laboratory that serves the certified processed poultry establishments in the Shandong province. At this laboratory, the FSIS auditors verified that managers and analysts have academic credentials in the field of biology and analysts are evaluated and assigned responsibilities in accordance with their qualifications. The records reviewed by the FSIS auditors at the laboratory demonstrate that the proficiency of analysts is assessed after they receive training to improve their skills, and that they also regularly participate in inter- and intra-laboratory proficiency testing and have successfully expanded the scope of their accreditation.

The China National Accreditation Service audits the lab every year, and quality control managers from other microbiology laboratories in the province have also audited the visited laboratory. As it pertains to preparations of the laboratory to handle the work load associated with certified establishments beginning exports of processed poultry products to the United States, the laboratory has already validated the analytical methods to be used and has trained analysts who have specialized on FSIS methods of product analysis.

X. CONCLUSIONS AND NEXT STEPS

An exit meeting was held on May 28, 2015, in Beijing, China with AQSIQ. At this meeting, the preliminary findings from the audit were presented by the FSIS auditors. The FSIS auditors evaluated the administrative functions of the Shandong and Anhui provincial CIQ offices and four local inspection offices, as well as, operations at three certified processing establishments in the Shandong province and one in the Anhui province. Additionally, FSIS assessed the functions of one microbiology laboratory located in the Shandong province and one chemical residue laboratory in the Anhui province to verify their ability to provide adequate technical support to the inspection system.

Although, no processed poultry products have been exported to the United States from the People's Republic of China's certified establishments, the auditors confirmed that the inspection workforce has continued to gain greater knowledge of United States food safety requirements. The results of the on-site evaluation of the performance of the six components of the processed poultry inspection system of the PRC demonstrate that they continue to meet FSIS equivalence criteria.

Appendices

Appendix A: Individual Foreign Establishment Audit Checklist
Appendix B: Foreign Country Response to Draft Final Audit Report (when available)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Shandong Delicate Food Co. Ltd. Zhucheng, Shandong PRC	May 18, 2015	3700/03409	The People's Republic of China
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Drs. Francisco Gonzalez and Alam		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58. *Listeria monocytogenes* & *Salmonella* (RTE)	
59.	

60. Observation of the Establishment

Chicken and duck processing establishment

39. There were several small areas of rough welding in the frame of the carts used for transport of cooked product, and one area where broken conduit covering air lines to the vacuum packing machines had created areas difficult to clean and sanitize. The establishments implemented corrective actions that were verified for acceptability by members of CIQ. FSIS reviewed the documented actions taken and concluded that the reported inadequacies were adequately corrected.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Weifang Legang Food Co. Ltd. Weifang, Shandong PRC	May 14, 2015	3700/03435	The People's Republic of China
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Drs. Francisco Gonzalez and Alam		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
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8. Records documenting implementation.	
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Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
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17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58. *Listeria monocytogenes* & *Salmonella* (RTE)	
59.	

60. Observation of the Establishment

Duck processing

39. There were two structures attached to the venting pipes located at the entrance of the ovens that had become dislodged from the ceiling and had created an area difficult to clean and sanitize. The establishments implemented corrective actions that were verified for acceptability by members of CIQ. FSIS reviewed the documented actions taken and concluded that the reported inadequacies were adequately corrected.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Nine Alliance Food Co. Ltd. Laixi, Shandong PRC	May 19, 2015	3700/03447	The People's Republic of China
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Drs. Francisco Gonzalez and Alam		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	X
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58. *Listeria monocytogenes* & *Salmonella* (RTE)	
59.	

60. Observation of the Establishment

Chicken processing establishment

39. Several small areas of product contact surfaces that had been inadequately welded and outer coating of an electrical box had created areas difficult to clean and sanitize in the post-lethality area. FSIS reviewed the documented actions taken and concluded that the reported inadequacies were adequately corrected.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY
Cargill Animal Protein Co. Ltd. Chuzhou, Anhui PRC	May 21, 2015	3400/03045	The People's Republic of China
	5. NAME OF AUDITOR(S)		6. TYPE OF AUDIT
	Drs. Francisco Gonzalez and Alam		[X] ON-SITE AUDIT [ ] DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results
7. Written SSOP	
8. Records documenting implementation.	
9. Signed and dated SSOP, by on-site or overall authority.	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	
11. Maintenance and evaluation of the effectiveness of SSOP's.	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	
13. Daily records document item 10, 11 and 12 above.	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan.	
17. The HACCP plan is signed and dated by the responsible establishment individual.	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	
18. Monitoring of HACCP plan.	
19. Verification and validation of HACCP plan.	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan.	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness	
23. Labeling - Product Standards	
24. Labeling - Net Weights	
25. General Labeling	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	
Part D - Sampling Generic *E. coli* Testing	
27. Written Procedures	
28. Sample Collection/Analysis	
29. Records	
Salmonella Performance Standards - Basic Requirements	
30. Corrective Actions	
31. Reassessment	
32. Written Assurance	

Part D - Continued Economic Sampling	Audit Results
33. Scheduled Sample	
34. Species Testing	
35. Residue	
Part E - Other Requirements	
36. Export	
37. Import	
38. Establishment Grounds and Pest Control	
39. Establishment Construction/Maintenance	
40. Light	
41. Ventilation	
42. Plumbing and Sewage	
43. Water Supply	
44. Dressing Rooms/Lavatories	
45. Equipment and Utensils	
46. Sanitary Operations	
47. Employee Hygiene	
48. Condemned Product Control	
Part F - Inspection Requirements	
49. Government Staffing	
50. Daily Inspection Coverage	
51. Enforcement	
52. Humane Handling	
53. Animal Identification	
54. Ante Mortem Inspection	
55. Post Mortem Inspection	
Part G - Other Regulatory Oversight Requirements	
56. European Community Directives	
57. Monthly Review	
58. *Listeria monocytogenes* & *Salmonella* (RTE)	
59.	

60. Observation of the Establishment

Chicken processing establishment

The establishment operates with well designed equipment and facilities that are being maintained well. The design and execution of the establishment food safety programs in operation maintain compliance with equivalent regulatory requirements of the government of China. The establishment implements effective controls to prevent the creation of insanitary conditions and to ensure production of safe food. Monitoring records maintained by inspection officials and the establishment demonstrate and adequate implementation of food safety controls that are in compliance with equivalent Chinese regulations and thus, meet FSIS food safety regulatory standards.

61. NAME OF AUDITOR	62. AUDITOR SIGNATURE AND DATE

GENERAL ADMINISTRATION OF QUALITY SUPERVISION, INSPECTION AND QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA

Reply Regarding the Issue of China's Cooked Poultry Being Exported to the US

Respected Deputy Assistant Minister Alfred V. Almanza

We have received the two letters you have sent to us regarding the Draft Report on China's Poultry Slaughtering and Processing Supervision and Management System on 11 and 21 September.

First of all, we would like to thank the American experts for conducting an objective and fair investigative audit this round. The personnel from China's Administration of Quality Supervision, Inspection and Quarantine as well as the poultry industry have reviewed the draft report and found it to have conformed to the actual situations. However, we have noted errors in the description of the audit on the processing industry. The passage "… including two that process chickens only, one that process chicken and duck products in the Shandong province" on page 1 of "Audit Objective, Scope and Methodology" in the Draft Report on China's Poultry Slaughtering and Processing Supervision and Management System should be changed to "two that process chickens, two that process ducks, one that process chicken and duck products in the Shandong province", and the corporate information in the table on page 2 should be changed to "3700/03409 – processed poultry (chicken and duck)/ Shandong province, 3700/03435 – processed poultry (duck and duck)/ Shandong province, 3700/03447 – processed poultry (chicken)/ Shandong province" according to the actual circumstances of the US' audit of one chicken processing establishment, one duck processing establishment and one duck and chicken processing establishment in China.

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In addition, in accession to the US' request and after having sought the opinions of the Chinese poultry industry, the poultry industry in China plans to have 5 poultry heat-processing establishments that export cooked poultry produced using raw materials produced in China. There will also be 5 poultry slaughterhouses that supply raw poultry materials used in the production. Currently, the Certification and Accreditation Administration of the People's Republic of China has registered 5 poultry slaughterhouses and 5 poultry heat-processing establishments that now supply to the US (see Attachment 1). The 5 poultry heat-processing establishments produce mainly cooked chicken quarter legs and wings and supply them to the Chinese market, and mainly cooked chicken breasts, chicken quarter legs and roasted duck meat to the overseas markets. See Attachment 2 for the production capacity and projected exports of the 5 poultry heat-processing establishments in the next five years. Through the investigative audit conducted this time, the US has confirmed the equivalence of the supervision and management systems of poultry slaughtering and poultry heat-processing between the US and China. The Food Safety and Inspection Service in the US has confirmed that it will advise the activation of the legislation process for the equivalence of the supervision and management systems of poultry slaughtering and poultry heat-processing in the US and China. We hope the legal drafting process as well as the legal approval procedure will be completed as soon as possible, through the effort of you and your colleagues so as to realize the export of China's self-produced cooked and processed poultry to the US. My colleagues and I will work with the US to complete the relevant work as we have always done before.

Deputy Bureau Chief of Safety of Import and Export Food Products

General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China

(Signature)

10 November 2015

Attachment 1: Draft Name List of China's Poultry Industry's Poultry Heat-processing Establishments and Poultry Raw Material Suppliers Exporting to the US

No.	Approval No.	Name	Address	Products
1	3700/03409	Shandong Delicate Food Co., Ltd. Heat-Processed Workshop	East Of Mizhou Road, Zhucheng. Shandong. China	Cooked chicken meat Cooked duck meat
	3700/0326Q	Shandong Delicate Food Co., Ltd.	East Of Mizhou Road, Zhucheng. Shandong. China	Divided chicken
2	3700/03435	No. 2 Keat Product Processing Plant of Weifang Legang Food Co., Lid.	Honghe Town Changle *County*, Weifeng, Shandong	Cooked duck meat
	3700/03263	Weifang Legang Food Co, Lid	Honghe Town Changle *County*, Weifeng, Shandong	Frozen duck
3	3700/03439	Qingyun Ruifeng Food Co., Ltd	Jianye Street, Bohai Economic and Technological Development Zone, Qingyun County, Dezhou City	Cooked duck meat products
	3700/03416	Zbong' ao Holdings Group Co., Ltd.	West Side Of Central Street, Bohai Economic and Technological Development Zone. Qingyun County, Dezhou City	Frozen split duck products
4	3700/03235	Qingdao Nine-Alliance Group Co. Ltd. Cold Storage factory	Weihai West Road, Laixi City, Qingdao, Shandong. China	Chilled and Frozen Chicken Meal
	3700/03447	Qingdao Nine-Alliance Group Co. Ltd. Changguang Food Plant	Sunjiatuan. Guhe Street, Laixi City. Qingdao, Shandong. China	Cooked Poultry Products
5	340CV03045	Cargill Animal Protein Father Processing (Chuzhou) Co., Ltd.	No. 33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	Cooked chicken meat
	3400/03042	Cargill Animal Protein (Anhui) Co., Ltd.	No. 33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	Divided chicken

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Attachment 2: Data of Heat-processed Poultry Projected to be Exported to the US in the Next 5 Years by Poultry Heat-processing Establishments

No.	Approval No.	Name	Products	Projected amount of supply to domestic markets in the next 5 years	Projected amount of supply to the US in the next 5 years	Projected amount of supply to markets other than the US in the next 5 years
1	3700/03409	Shandong Delicate Food Co., Ltd. Heat-Processed Workshop	Cooked chicken meat Cooked duck meat	Cooked chicken quarter legs 3,000 tons; cooked chicken breasts 3,000 tons	Cooked chicken quarter legs 2,500 ton; cooked chicken breasts 15,000 ton	Japan: Cooked quarter leg meat 5,000 tons, EU: Cooked quarter leg meat 2,500 tons, cooked breast meat 15,000 tons
2	3700/03435	Meat product Processing Plant of Weifang Legang Food Co., Ltd.	Cooked duck meat	Cooked duck quarter legs 1,000 tons; cooked duck breasts 1,000 tons	Cooked duck quarter legs 2,000 tons; cooked duck breasts 8,000 tons	Canada: Cooked quarter leg meat 500 tons, cooked breast meat 1,000 tons; Japan: Cooked quarter leg meat 300 tons, cooked breast meat 500 tons; EU: Cooked quarter leg meat 3,000 tons, cooked breast meat 3,000 tons; Singapore: Cooked quarter leg mea 200 tons, cooked breast meat 300 tons
3	3700/03439	Qingyun Ruifeng Food Co., Ltd	Cooked duck meat products	0 ton	Boneless roast duck 7,500 tons	EU: Boneless roast duck 22,500 tons
4	3700/03447	Qingdao Nine-alliance Group Co., Ltd Changguang Food Plant	Cooked poultry products	Cooked chicken quarter legs 0 ton; cooked chicken breasts 0 ton	Cooked chicken quarter legs 25,000 ton; cooked chicken breasts 55,000 ton	EU: Cooked quarter leg meat 20,000 tons, cooked breast meat 20,000 tons
5	3400/03045	Cargill Animal Protein Further Processing (Chuzhou) Co., Ltd	Cooked chicken meat	Cooked chicken quarter legs 30,000 tons; cooked chicken breasts 70,000 tons	Cooked chicken breasts 32,000 tons	Japan: Cooked quarter leg meat 26,000 tons; Korea: Cooked quarter leg meat 5,500 tons

中华人民共和国国家质量监督检验检疫总局
GENERAL ADMINISTRATION OF QUALITY SUPERVISION, INSPECTION AND QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA

关于中国熟制禽肉输美有关问题的复函

尊敬的 Alfred V.Almanza 副部长助理：

您 9 月 11 日和 9 月 21 日有关美方对中国禽肉屠宰和加工监管体系考察报告草案的 2 封来信收悉。

首先，感谢美方专家客观公正开展和总结了此次验证性检查工作。中方组织检验检疫以及禽肉企业人员对考察报告草案进行了评议，认为基本符合实际情况，但对考察热加工企业的描述中存在笔误，应根据美方 2015 年 5 月检查中国 1 家鸡肉加工企业、1 家鸭肉加工企业、1 家鸭肉和鸡肉加工企业的实际，将中国禽肉加工监管体系考察报告草案第 1 页的"ADUIT OBJECTIVE, SCOPE,AND METHODOLOGY"中"including two that process chickens only, one that processes chicken and duck products in the Shandong province"修改为"including two that process chickens, two that process ducks, one that processes chicken and duck products in the Shandong province"，将第二页表格中企业的信息调整为：3700/03409—processed poultry (chicken and duck) /Shandong province, 3700/03435—processed poultry (duck and duck)/Shandong

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province, 3700/03447-processed poultry (chicken) /Shandong province.

此外，应美方要求，经征求中国禽肉业界意见，中国禽肉业界未来5年计划有5家热加工禽肉企业对美出口中国自产原料生产的熟制禽肉，将有5家禽肉屠宰企业提供生产所用禽肉原料。目前，中国国家认证认可监督管理局已对5家禽肉屠宰企业和5家禽肉热加工企业进行了注册，现提供美方（见附件1）。5家禽肉热加工企业生产供应中国市场的主要是熟制鸡腿肉和鸡翅产品，出口国外市场的主要是熟制鸡胸脯肉、鸡腿肉和烤鸭肉。中国5家禽肉热加工企业的未来5年的年度生产能力和预计出口情况见附件2。

通过美方此次来华验证性考察，美方再次确认了中美禽肉屠宰和热加工监管体系等效，美国农业部食品安全检验局确认将建议启动中美禽肉屠宰监管体系等效的立法程序。希望通过您及您的同事的努力，尽快完成法律起草工作，并早日完成法律批准程序，以实现中国自产熟制禽肉输美贸易。我和我的同事将一如既往的配合美方做好相关工作。

中华人民共和国国家质量监督检验检疫总局

进出口食品安全局 副局长

2015年11月10日

附件1: 中国禽肉业界拟对美出口热加工禽肉企业和供应禽肉原料企业名单

序号 No.	注册编号 Approval No.	企业名称 Name	地址 Address	注册具体品种 Products
1	3700/03409	山东尽美食品有限公司熟制品车间 Shandong Delicate Food Co., Ltd.Heat-Processed Workshop	山东省诸城市密州路东首 East Of Mizhou Road, Zhucheng, Shandong, China	热加工鸡肉 cooked chicken meat 热加工鸭肉 cooked duck meat
	3700/03260	山东尽美食品有限公司 Shandong Delicate Food Co., Ltd.	山东省诸城市密州路东首 East Of Mizhou Road, Zhucheng, Shandong, China	分割鸡肉产品 Divided chicken
2	3700/03435	潍坊乐港食品股份有限公司熟食二车间 No. 2 Meat product Processing Plant of Weifang Legang Food Co., Ltd.	山东潍坊昌乐县红河镇 Honghe Town Changle County Weifang Shandong	热加工鸭肉 cooked duck meat
	3700/03263	潍坊乐港食品股份有限公司 Weifang Legang Food Co., Ltd.	山东潍坊昌乐县红河镇 Honghe Town Changle County Weifang Shandong	冷冻鸭肉Frozen duck
3	3700/03439	庆云瑞丰食品有限公司 Qingyun Ruifeng Food Co., Ltd	德州(庆云)渤海经济技术开发区建业街 Jianye Street, Bohai Economic and Technological Development Zone, Qingyun County, Dezhou City.	鸭肉熟制品 Cooked Duck meat products
	3700/03416	中澳控股集团有限公司 Zhong' ao Holdings Group Co., Ltd.	德州（庆云）渤海经济技术开发区中心街西侧 West Side Of Central Street, Bohai Economic and Technological Development Zone, Qingyun County, Dezhou City.	冻分割鸭产品 Frozen split duck products
4	3700/03235	青岛九联集团股份有限公司冷藏厂 Qingdao Nine-Alliance Group Co.,Ltd. Cold storage factory	中国山东青岛莱西市威海西路 Weihai West Road,Laixi City,Qingdao,Shandong,China	冰鲜、冷冻鸡肉 Chilled & Frozen Chicken Meat
	3700/03447	青岛九联集团股份有限公司昌广食品厂 Qingdao Nine-alliance Group Co., Ltd Changguang Food Plant	中国山东省青岛市莱西市沽河街道办事处孙家疃村南 Sunjiatuan, Guhe Street, Laixi City, Qingdao,Shandong,China	禽肉熟制品 Cooked Poultry Products
5	3400/03045	嘉吉动物蛋白深加工（滁州）有限公司 Cargill Animal Protein Futher Processing (Chuzhou) Co., Ltd.	安徽省来安县经济开发区中大大道33号 No.33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	热加工鸡肉 cooked chicken meat
	3400/03042	嘉吉动物蛋白（安徽）有限公司 Cargill Animal Protein (Anhui) Co., Ltd.	安徽省来安县经济开发区中大大道33号 No.33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	分割鸡肉产品 Divided chicken

附件2: 拟对美出口热加工禽肉企业未来5年内预计出口熟制禽肉数据

序号 No.	注册编号 Approval No.	企业名称 Name	注册具体品种 Products	未来5年内预计供应国内市场数量	未来5年内预计对美出口数量	未来5年内预计对美国之外国家出口数量
1	3700/03409	山东尽美食品有限公司熟制品车间 Shandong Delicate Food Co., Ltd.Heat-Processed Workshop	热加工鸡肉 cooked chicken meat 热加工鸭肉 cooked duck meat	熟制鸡腿肉0.3万吨；熟制鸡胸肉0.3万吨	熟制鸡腿肉0.25万吨；熟制鸡胸肉1.5万吨	日本：熟制腿肉0.5万吨；欧盟：熟制腿肉0.25万吨、熟制胸肉1.5万吨
2	3700/03435	潍坊乐港食品股份有限公司熟食二车间 No. 2 Meat product Processing Plant of Weifang Legang Food Co., Ltd.	热加工鸭肉 cooked duck meat	熟制鸭腿肉0.1万吨；熟制鸭胸肉0.1万吨	熟制鸭腿肉0.2万吨；熟制鸭胸肉0.8万吨	加拿大：熟制腿肉0.05万吨、熟制胸肉0.1万吨；日本：熟制胸肉0.03万吨、熟制胸肉0.05万吨；欧盟：熟制腿肉0.3万吨、熟制胸肉0.3万吨；新加坡：熟制腿肉0.02万吨、熟制胸肉0.03万吨
3	3700/03439	庆云瑞丰食品有限公司 Qingyun Ruifeng Food Co., Ltd	鸭肉熟制品 Cooked Duck meat products	0万吨	熟制去骨烤鸭0.75万吨	欧盟：熟制去骨烤鸭2.25万吨
4	3700/03447	青岛九联集团股份有限公司昌广食品厂 Qingdao Nine-alliance Group Co., Ltd Changguang Food Plant	禽肉熟制品 Cooked Poultry Products	熟制鸡腿肉0万吨；熟制鸡胸肉0万吨	熟制鸡腿肉2.5万吨；熟制鸡胸肉5.5万吨	欧盟：熟制腿肉2万吨、熟制胸肉2万吨
5	3400/03045	嘉吉动物蛋白深加工（滁州）有限公司Cargill Animal Protein Futher Processing (Chuzhou) Co., Ltd.	热加工鸡肉 cooked chicken meat	熟制鸡腿肉3万吨，熟制鸡胸肉7万吨	熟制鸡胸肉3.2万吨	日本：熟制腿肉2.6万吨；韩国：熟制腿肉0.55万吨